



MON CARUL

TECHNICAL DATA



RE MIDA
2022



Provincia di Pavia IGT
Moscato (frizzante)



Sweet semi-sparkling white wine
(partially fermented must)



Moscato
Fior d'Arancio
(100%)



Alcohol: 5,5% vol
Residual sugar: 120 g/l
Total acidity: 6,0 g/l
pH: 3,4
Total dry extract: 28 g/l

TASTING NOTES



Intense golden yellow colour.



Inviting nose,
with prevailing notes of peach
and white and yellow flowers.



Thanks to the perfect balance
between sweetness and acidity,
it always calls for another glass.



7 °C



Dried pastry, *Panettone* and *Pandoro*,
creamy desserts, fruit salads.



A LONG TRADITION

A literary curiosity proves the tradition of the Moscato wine in the Versa Valley. Count Alberto Carlo Felice Pisani Dossi, known as Carlo Dossi (1849-1910) and born in Oltrepò Pavese, was one of the leading figures of the Scapigliatura art movement of the late XIX century. In his diary, titled "Blue Notes" and published posthumously in 1964, he wrote: "My gramps had two vices: they used to drink a lot of bottles of wine, but they also used to hide many other in secret places. In Montecalvo Versiggia they say that Donna Luigia, wife of my grandfather, hid 10.000 bottles of Moscato behind a wall in the cellars of the castle".



VINIFICATION

Soft pressing of the grapes. The free-run must is clarified, racked after 36 hours, filtered and put in temperature-controlled stainless-steel vats where the fermentation starts. Once the must has reached the alcohol volume of 5,50%, the fermentation is halted and the wine is bottled after a sterile microfiltration.



VINEYARDS SPECIFICS

Training system:
vertical trellis

Pruning system:
Guyot

Vineyards orientation:
north-west

Soil type:
limestone

Altitude:
250 m AMSL

Average age of the vines:
25 years

Vines per hectare:
4.000

Yield per hectare:
7 tons

